

# SIDE DISHES 配菜

00. Chop Suey 炒雜碎 6.50  
*Stir-fried vegetables.*

81. Plain rice 白米飯 2.50

82. Sticky rice 糯米飯 3.00

83. Stir-fried sticky rice 炒糯米飯 6.50  
*Sticky rice, «ham», tofu, carrots, shiitake, peas.*

50. Stir-fried noodles 炒面 6.50  
*Wheat noodles, «ham», tofu, carrots, bamboos, soy sprouts, batavia.*

97. Thai noodles 泰式炒果條 7.50  
*Rice noodles, «ham», tofu, soy sprouts, peppers, Paris mushrooms, Thai sauce.*



85. Cantonese Rice 廣東炒飯 6.00  
*Rice, «ham», carrots, peas.*

89. Thai Rice 泰式炒飯 6.50  
*Rice, «chicken», tofu, carrots, basil, Thai sauce.*

86. Singaporean Rice 新加坡炒飯 6.50 **NEW**  
*Rice, «chicken», carrots, tomatoes, peas, curry.*



# DRINKS 飲料

Homemade Lemonade 檸檬水 4.00

Coconut juice 椰汁水 4.00

Soy milk 豆奶 2.50

Bionade: organic lemonade (To choose: litchi, elder, plants, orange and ginger) 天然蘇打水 4.00

Sodas: coca (classic or zero), fanta 汽水 2.50

Spelty: organic non-alcoholic beer 無醇啤酒 4.00

Tsingtao: Chinese beer 青島啤酒 5.00

Singha: Thai beer 泰國啤酒 5.00

Water : Evian or Badoit (50cl/1L) 礦泉水 2.50 / 4.00

Cup of green tea (hot) 茶水 2.50

Coffee 咖啡 2.00

All dishes are vegan except «Cooking pot Tien Hiang»  
(because it contains cheese).

If you have any allergies or intolerance,  
please let us know when you order.

# LUNCH MENU 中午套餐

12.00

Except weekends and bank holidays. Eat-in only. / 周末和假期除外，僅限餐廳用餐。

1 Appetizer / 1 前菜 + 1 Dish / 1 主菜 + 1 Side / 1 配菜 + 1 Dessert / 1 甜點  
26. Thai rolls 泰式春卷 70. Satay «beef» 沙茶牛肉 81. Plain rice 白米飯 Litchis in syrup 荔枝  
01. Pekinese soup 酸辣湯 74. «Chicken» with cashew nuts 腰果雞 85. Cantonese rice 廣東炒飯 Chinese nougats 明糖  
04. Japanese soup 日本湯 64. Curry «pork» 咖喱雞 50. Stir fried noodles 炒面

TIEN HIANG 天香 Vegetarien 素食

14, rue Bichat 75010 PARIS

Subway 地鐵: Goncourt (M. 11) or République (M. 3, 5, 8, 9, 11)

Phone 電話: 01 42 00 08 23

Opening from 12h00 am till 2h30 pm then from 6h30 pm till 10h30 pm. Closed on Tuesdays.

開門時間: 12點到下午2點30, 晚上6點30到10點30。周二關門。

天香  
TIEN HIANG  
Vegetarien 素食

# STARTERS 前菜

18. **Papaya salad (spicy) 木瓜沙拉** 6.50  
Green papayas, carrots, tomatoes, lime, peanuts, mint, garlic.

16. **Vietnamese salad 越式沙拉** 6.50  
Batavia, «ham», white cabbage, peppers, soy sprouts, carrots, tomatoes, peanuts, mint.



21. **Hot mix 熱拼盤** 7.50  
2 nems, 2 thai rolls, 2 fun ko, «steak».

25. **Nems (4 pieces) 越式小春卷四枚** 5.00  
«Chicken», taro, carrots, soybean vermicelli.

26. **Thai rolls (4 pieces) 泰式春卷四枚** 5.00  
Taro, potatoes, thai beans, curry.

22. **Vegetable patties (4 pieces) 素炸四枚** 6.50  
Potatoes, celery, peppers, carrots, onions.

19. **Fried tofu 炸豆腐** 6.00



24. **Fried «chicken» 椒鹽雞** 7.00

20. **Fried shiitake 炸冬菇** 6.00



06. **Coconut milk soup 椰汁湯** 5.00  
«Shrimp», straw mushrooms, young corn, tomatoes.

01. **Pekinese soup 酸辣湯** 5.00  
Soy vermicelli, «ham», tofu, bamboos, black mushrooms.

04. **Japanese soup 日本湯** 4.50  
Tofu, chinese cabbage, paris mushrooms, seaweed.



30. **Grilled dumplings (4 pieces) 鍋貼四枚** 5.00  
«Minced meat», Chinese cabbage, shiitake.

31. **Fun ko (4 pieces) 炸粉果四枚** 5.00  
Fried dumplings: «minced meat», carrots, shiitake.

29. **Ha kao (4 pieces) 蒸蝦餃四枚** 5.00  
Steamed dumplings: «shrimp», carrots, golden mushrooms.

32. **Bánh cuốn 越式腸粉** 5.00  
Vietnamese dumplings: «minced meat», black mushrooms, soy sprouts.

100. **Steam mix 蒸什錦** 8.00 NEW  
2 Fun ko, 2 Ha kao, 2 bánh cuốn.

28. **Spring Roll 冷春卷** 5.00  
Rice vermicelli, tofu, bi, soy sprouts, batavia, mint.



# DISHES 主菜



09. **Pho soup 越式果條湯** 8.00  
Rice noodles, «beef», «ham», tofu, soy sprouts, mint, thai basil.

10. **Phnom penh soup 金邊果條湯** 8.00  
Rice noodles, «minced meat», «pork», «ham», «shrimps», soy sprouts.

7A. **Satay soup 沙茶果條湯** 9.00  
Rice noodles, «beef», tofu, chinese cabbage, paris mushrooms, peanuts, satay.

12. **Thai curry soup 泰式咖喱果條湯** 8.00  
Rice vermicelli, «chicken», tofu, tomatoes.

80. **Tien Hiang noodles 天香拉麵** 9.00  
Rice noodles, tofu, «ham», zucchini, eggplants, mushrooms, tomato sauce, fried tofu.



95. **Bò bún 越式米粉** 9.50  
Rice vermicelli, lemongrass «beef», nems, soy sprouts, cucumber, batavia, carrots, mint, peanuts.

41. **Veggie cooking pot 羅漢齋** 8.50  
Soy vermicelli, chinese cabbage, mushrooms, bamboo, carrots, white radish, young corn, tofu.

43. **Caramelized «chicken» cooking pot 越式甜雞煲** 8.00



43b. **Black pepper «beef» cooking pot 黑椒牛肉煲** 8.00

42. **Tien Hiang cooking pot (Vegetarian) 煲仔飯** 8.50  
Rice, cheese, «beef», tofu, onions, mushrooms.



77. **Peking «duck» 燒鴨飯** 9.00  
Served with rice and soy sauce.

79. **Peking «pork» 猪肉叉燒飯** 9.00  
Served with rice and soy sauce.

84. **Lo mai gai 糯米雞** 8.00  
Sticky rice cooked in a lotus leaf: «chicken», shiitake, chestnuts, beans.



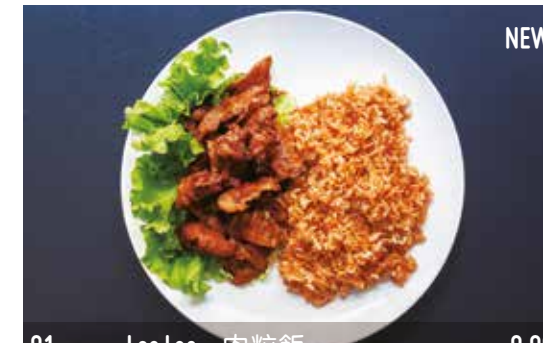
101. **Japanese Karfi 日式咖喱飯** 9.00  
Rice, japanese «beef» curry, carrots, potatoes.

45. **Grilled «chicken» on hot plate 鐵板雞** 9.00  
«Chicken», tofu, bamboos, peas, blackmushrooms, onions, ginger.

47. **«Beef» skewers with lemongrass 香茅串燒牛肉 (3 pieces)** 9.00  
«Beef», tofu, peppers, zucchini.



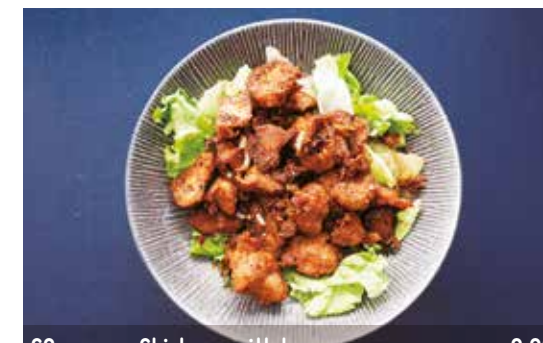
102. **Satay «chicken» skewers 沙茶串燒雞飯** 9.00  
Marinated «Chicken», thai satay sauce, served with rice.



91. **Loc Lac 肉粒飯** 9.00  
Marinated «beef», tomato stir-fried rice.

72. **Stir-fried bamboo «pork» 清炒猪肉** 7.50  
«Pork», tofu, bamboos, black mushrooms, gourmet peas.

68. **Sweet and sour «pork» 咕老肉** 8.00  
«Pork», carrots, tomatoes, cucumbers, young corn.



69. **«Chicken» with lemongrass 幹炒香茅雞** 8.00

64. **Curry «chicken» 咖喱雞** 8.00  
«Chicken», tofu, bamboos, Paris mushrooms, tomatoes, potatoes.

74. **«Chicken» with cashew nuts 腰果雞** 7.50  
«Chicken», peppers, carrots, zucchini, bamboos, young corns.

75. **Ginger «chicken» 姜汁雞** 8.00



73. **Black pepper «beef» 黑椒牛肉** 8.00  
«Beef», peppers, carrots, celery, dried peppers.

70. **Satay «beef» 沙茶牛肉** 7.50  
«Beef», peppers, zucchini, bamboos, Paris mushrooms.

54. **Bánh xèo 越式黃餅** 9.50  
Vietnamese crêpe: «minced meat», tofu, Paris mushrooms, bi, soy sprouts.